



**Town Shellfish Crier
May 28, 2021**

1. Shellfish Department Updates

- Next Tuesday, June 1, begins our summer season. From June 1 through September 30, the only place that recreational shellfishing can take place is at the Indian Neck Recreational Only Harvest Area from the jetty (the big one with the beacon) down to the first groin (mini-breakwater) of Burton Baker Beach, just past the rock. You can shellfish on Wednesdays and Sundays only. Limit is still one peck (10 quart) basket a week. The new week begins on Sundays.
- We participated in the contaminated quahog relay again this year, planting 110,000 clams at Burton Baker Beach and 150,000 clams in Chipman's Cove. These areas are now CLOSED TO THE HARVEST OF ALL SHELLFISH. See signage at Burton Baker Beach about the closure and look for the pink buoys which delineate the closure between the two breakwaters. Chipman's will open on the last Sunday in October, which this year is Halloween, the 31st.
- We will begin cultching on June 3. We distribute sea clam shells around the harbor to provide nursery habitat on which juvenile oysters can settle and grow.
- We have ordered oyster and clam seed and will grow these out on our propagation bed by the Chequessett Yacht and Country Club. Once they are big enough to be resistant to predators, we'll distribute them to Indian Neck and other harbor areas.
- We will deploy spat collecting devices to "catch a set" of juvenile oysters in Chipman's Cove and on our propagation bed. We had an AmeriCorps Cape Cod project day today to help us dip our "hats" in a mixture of lime, cement and concrete to mimic an oyster shell-like substrate, which spat (larval stage oysters) prefer as their nursery habitat. Stay tuned for more news.

2. Deputy Constable Drew Ryan

Drew Ryan has been with us for three years and is back until the end of June to fulfill his prior contract. However, he has decided to move on in search of full-time, year-round employment, which we were not able to offer him. We are sad to lose him as he has been a valuable asset to our department. Please thank him for his excellent service to the Town.

3. The Wellfleet Shellfish Department is Hiring

With Drew's departure in search of year-round employment and an extra person necessary to help patrol the increase in recreational shellfishing, we are hiring both [full-time](#) and [part-time](#) seasonal Deputy Shellfish Constables, starting with the new fiscal year on July 1 (subject to Annual Town Meeting approval of the Town's operating budget). Both positions will also assist Johnny Clam with propagation activities and Nancy with administrative tasks. Please share these postings far and wide!

4. Education and Communication are Keys to Success

The department has been working to find creative ways to educate our summer visitors. Jordan Halloran, the AmeriCorps Cape Cod member who has been serving with us since October, created [A Boater's Guide to Shellfish Farming Gear in Wellfleet Harbor](#) so folks understand what is underneath the water on and in which they are recreating. We were also able to get new, professional, metal signage for all the different shellfish landings in town in the hopes of cutting down on poaching by unknowing tourists. Plus, no more plastic lamination breaking down in our estuaries!

5. Harvest Oysters Safely between May 19 and October 19

"Oysters can make for a delicious meal, but they can also carry harmful bacteria. *Vibrio parahaemolyticus* (Vp.) is a bacteria found in oysters that increases health risks. This bacteria can cause stomach pain or even be lethal. It is most common during warm summer months, when the bacteria can multiply."~[courtesy Mass. Division of Marine Fisheries](#) (MADMF). MADMF has implemented a control plan to reduce the probability of bacteria growth in harvested oysters. It runs from May 19 to Oct. 19 each year.

In [Section 5.3 Noncommercial Shellfishing Regulations](#) of the [Town of Wellfleet Shellfishing Policy and Regulations](#), there are guidelines for oyster harvesting during these warmer months; See [5.3.1 Required Icing and Shading of Harvest in Warmer Weather](#) on page 15. We suggest bringing a cooler with ample ice to the beach with you when you are harvesting oysters between May and October. The important thing is to get them on ice or into your fridge as soon as possible, but within two hours of when the tide has receded and left them uncovered. Once the oysters are exposed, they close up and stop filter feeding. This is when the bacteria can multiply. We suggest getting to the tide an hour before low water and following the tide out as it exposes the oysters. Then get them into your cooler and back home to your fridge immediately. Later that day.....Buon Appetito!

6. Shellfish Advisory Board Meeting

The Shellfish Advisory Board will meet this coming **Friday, June 4 at 9 a.m.** to discuss whether to make a recommendation to the Selectboard to implement a moratorium on grant license approvals. Here is the regulation to be discussed:

7.7. Moratorium on Aquaculture Licenses

The Board of Selectmen may at a duly advertised public hearing declare a moratorium (a time-specific closure) on license approvals at any time this action is deemed appropriate and in the best interests of the fishery and the environment.

Check here on Tuesday for the agenda to be posted with Zoom meeting link:

<https://www.wellfleet-ma.gov/shellfish-advisory-board>

Contact Nancy at nancy.civetta@wellfleet-ma.gov or 508-349-0325 with any questions or ideas you may have. Thank you!

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Shellfish Constable

John Mankevetch
Assistant Shellfish Constable

Chris Manulla / Drew Ryan
Deputy Shellfish Constables